

B. Williams' Macaroon Pudding

3 macaroons

1 pt. milk

2 eggs

$\frac{1}{2}$ cup sugar (scant)

level tbsp. Knox gelatine

double boiler:

$\frac{1}{3}$ cup milk and gelatine - let stand

rest of milk in boiler

Beat yolks very light and put
in milk.

Add sugar.

Let boil until slightly thickened.

add milk and gelatine.

Let boil 2 or 3 min.

Beat whites very stiff

fold in after removal from fire.

Pour over macaroons.

Serve with whipped cream.

Serves six.

The recipe shown above & the two on
the following page were copied
down by Edna Loomis.